



THE DUKE MANSION

Historic Inn & Meeting Place

*The Lynnwood Foundation, a nonprofit, maintains and preserves
The Duke Mansion, and created and operates The Lee Institute.
400 Hermitage Road, Charlotte, NC 28207
Tel: 704.714.4400 Fax 704.714.4435*

Dinner Selections

The following Duke Mansion dinner menu
is outlined as a five-course meal:

Appetizer, Soup, Salad, Entrée, Dessert

If your special event is more suited to a three- or four- course meal,
your menu can easily be arranged as such.

For your convenience, each course is priced separately.

As with all special events at The Duke Mansion, we suggest
that you plan one menu for your entire group.

Multiple entrees will be limited to two selections, not including vegetarian requests.
There will be a surcharge of \$5.00 for each additional entrée selection.
We ask that you indicate your guest's entrée selection on a placecard.

To assist in planning your pre-dinner reception, our
Hors d' Oeuvres Selections, Wine List and
Cocktail Information is also included.



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Plated Dinner Selections

Plated Appetizers

Buttermilk Fried Shrimp

Plantation Slaw and Creole Remoulade Cream Sauce
\$8

Sliced Parma Ham, Grilled Peach Wedges

Endive Green Apple Salad with Balsamic-Molasses Drizzle
\$11

Southern Egg Roll

Collards, Chicken, Andouille, Vidalia Onions
Peach Chow-Chow with Barbeque Sauce
\$9

Crisp Southern Jumbo Lump Crab Cake

Creamy Plantation Slaw with Pimento Pepper Remoulade
\$13

Soup Selections

Forest Mushroom

Mini Cheese Ravioli, Truffle Oil and Fried Basil
\$8

Cream of Poblano Chili

Crispy Tortilla, Cilantro and Sour Cream
\$8

Tomato & Tarragon Soup

Grilled Brie Flatbread
\$8

Vietnamese Rice Noodle and Beef

Cilantro, Sprouts and Basil
\$8

Duke Mansion Garden Cucumber Gazpacho

Kalamata, Green Olive Tapenade and Pimento
\$8

Salad Selections

Mixed Lettuces

Grapefruit, Watercress, Mandarin Orange and Red Onion
\$8

Heirloom Tomato, Watermelon and Arugula

Goat Cheese, Orange, White Balsamic Glaze and EVOO
\$8

Duke Mansion Garden Mixed Greens

Sliced Cucumbers, Tomatoes, Deviled Egg and Cheese
Crouton with Herb Buttermilk Vinaigrette
\$8

Asparagus and Parma Ham

Toasted Hazelnuts with Dijon Dressing
\$8

Spinach Salad

Spicy Pecans, Dried Blueberries, Goat Cheese
with Blueberry Dressing
\$8

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Entrée Selections

Grilled Airline Chicken Breast
Sautéed Forest Mushrooms, Roasted Shallots, Butter Browned
Fingerling Potatoes and Bouderan Sauce
\$29

Herb Roasted Airline Chicken
Butter Braised Sweet Onions, Green Beans and Black Eye
Pea Puree with Tomato Jam and Natural Jus
\$29

Pork Tenderloin Schnitzel
Pan Browned Potato Dumplings, Red Cabbage, Apples and
Fennel with Creamy Creole Mustard Jus
\$31

Pan Seared Smoked Chili Dusted Salmon
Oven Roasted Forest Mushrooms, Grilled Zucchini,
Goat Cheese Couscous and Poblano Pepper Cream Sauce
\$32

Sesame and Almond Crusted Chicken
Creamed Parmesan Spinach, Oven Roasted Fingerlings
and Roma Red Pepper Sauce
\$29

Wild Caught Striped Bass
With Sweet Pea Risotto and Thai Curry Sauce
\$30

Sage Crusted Pork Tenderloin
Ginger Honey Sweet Potatoes, Wilted Spinach
and Blue Cheese Fonduta
\$32

Pan Fried Jumbo Lump Crab Cake
Brown Butter Corn and Cabbage, Steamed Lemon Rice
with Creole Mustard Capers Cream Sauce
\$36

Peppercorn Seared Beef Tenderloin Filet
Sherry-Bacon Rainbow Chard, Parmesan Potato Souffle and Rosemary Wine Sauce
\$36

Duo of Grilled Beef Tenderloin & Jumbo Lump Crab Cake
Sour Cream Potato Puree, Grilled Asparagus, Balsamic Jus and Mustard Capers Cream Sauce
\$43

Dessert Selections

Chocolate Tasting
Chocolate Mousse Tart, Mini Chocolate Fondant
Cake and Cherry White Chocolate Ice Cream
\$10

Mango Lemon Tart
with Tropical Fruit
\$8

"Million Dollar" Pound Cake
Banana Pudding Icing with Brulee Bananas
\$8

White and Dark Chocolate Fondant Cake
Garnished with Strawberry Ice Cream and Mint
\$8

Pineapple Almond Tatin Tart
Ginger Ice Cream
\$8

Chocolate Mousse Tart
Mocha White Chocolate Sauce
\$8

Grand Dessert Display
An elegant display showcasing chef's selection of confections
\$13

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Warm and Chilled Hors d'oeuvres Selections

Stationed or Butler Passed

Butler Passing Fee @ \$35.00 per passer

Barbeque Chicken Brochette
\$3

Pickled Roasted Beet, Granny Smith
Walnut Bread with Goat Cheese
\$3

Mini Smithfield Ham Struddle
Gruyere and Mushrooms
\$3

Petit Seared Tenderloin Bruchetta
Shaved Red Onion, Arugula and
Horseradish Mustard Mayonnaise
\$3.25

Apple Smoked Bacon Wrapped Sweet Potato
Balsamic-Molasses Glaze
\$3

Chilled Chicken Liver Pate
Five Spice Apple Butter
\$3.25

Beef Duxelles En Croute
Beef Tenderloin wrapped in Puff Pastry
with Mustard Sauce
\$3

Grilled Mini Lamb Meatballs
Olives and Onions
\$3.25

Mini Ham and Pimento Biscuit
Buttermilk Biscuit and Virginia Ham
\$3

Smoked Salmon Cucumber
Toasted Pumpnickel and Caper Butter
\$3.25

Brie and Warm Peach Compote
Walnut Bread
\$3

Petite Charleston Crab Cakes
Creole Aioli
\$3.25

Tangy Honey Southern Fried Chicken Bites
Herb Buttermilk Dressing
\$3

Louisiana Crawfish & Andouille Sausage Fritter
Creole Mustard
\$3.25

Fresh Oysters on the Half Shell
Jumbo Shrimp Cocktail
market price

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Cocktails

When arranging for cocktail service for your special event, three options are available:

<p align="center">OPTION #1 HOSTED BEVERAGE PACKAGE</p> <p>When you <i>host</i> the bar package for your guests, a complete bar is setup and attended by a bartender (see bartender fee). Bar package includes unlimited consumption during the allotted timeframe.</p> <p align="center"><u>Premium Bar Package</u> \$16 first hour \$12 each additional hour</p> <p>Includes Premium Liquor, Import and Domestic Beer, House Wine, Champagne, Soft Drinks, Mineral Waters and Fruit Juices.</p> <p align="center"><u>Standard Bar Package</u> \$14 per person first hour \$10 per person each additional hour</p> <p>Includes Standard Liquor, Import and Domestic Beer, House Wine, Champagne, Soft Drinks, Mineral Waters and Fruit Juices.</p> <p align="center"><u>Beer and Wine Bar</u> \$12 first hour \$8 each additional</p> <p>Includes Import and Domestic Beer, House Wine, Champagne, Soft Drinks and Mineral Water.</p> <p><i>Wine service with dinner is included in all hosted beverage packages. Champagne toast is not included.</i></p>		<p align="center">OPTION #2 HOSTED BAR ON CONSUMPTION</p> <p>When you <i>host</i> the bar on consumption for your guests, a complete bar is set up and attended by a bartender (see bartender fee). The bartender tallies drink consumption and the host is charged accordingly at the end of the event.</p> <p align="center">OPTION #3 CASH BAR</p> <p>If you prefer to offer a <i>cash</i> bar, a complete bar is set up and attended by a bartender (see bartender fee). With this arrangement, your <u>guests</u> are charged for each drink as it is ordered. Your Catering Manager can provide a Cash Bar Price list. The Cash Bar option requires a <i>minimum</i> of \$150.00 in bar sales.</p> <p align="center">SPECIALTY BARS AVAILABLE Contact your Sales Manager for details.</p>	
BARTENDER FEE	HOSTED BAR PER-DRINK PRICES		COCKTAIL SERVICE
North Carolina law requires bartenders for all bar set ups. Fee is \$75.00 for the first three hours and \$25.00 for each additional hour thereafter. One bartender per 75 guests is required.	North Carolina House Wine \$5 per glass California House Wine \$7 per glass Domestic Beer \$5 per bottle Imported Beer \$6 per bottle Standard Liquor \$7 per drink Premium Liquor \$8 per drink Soft Drinks \$2 each Mineral Water \$2 each		For groups of 12 people or less, you may arrange for cocktail service, instead of having a full bar set up at your event. Fee is \$65.00 for a cocktail server for three hours.
HOUSE WINES	LIQUOR BRANDS		DOMESTIC & IMPORT BEER
The Duke Mansion is pleased to offer Shelton Vineyard and Main Street Winery as our House Selections Please see Wine List for additional wine selections.	<p align="center">Standard Brands</p> Absolut Vodka Dewars White Label Scotch Beefeaters Gin Bacardi Light Rum Jack Daniels Bourbon Seagram's V.O. Jose Cuervo Especial Tequila	<p align="center">Premium Brands</p> Kettle One Vodka Chivas Regal Blend Scotch Tanqueray Gin Mount Gay Eclipse Rum Makers Mark Bourbon Crown Royal Jose Cuervo Especial Tequila	Budweiser and Bud Light Heineken Amstel Light Carolina Blond Miller Lite Michelob Ultra New Castle Corona Guinness Sierra Nevada Yuengling Kaliber non-alcoholic

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Wine List

CHARDONNAY

Shelton Bin 17 Chardonnay, North Carolina	\$25.00
Main Street, Chardonnay	\$35.00
La Crema, Chardonnay	\$38.00
Sonoma Cutrer Russian River Ranches	\$40.00
Trefethen, Napa	\$42.00

SAUVIGNON BLANC

Main Street, Sauvignon Blanc	\$35.00
Glazebrook, Marlborough, New Zealand	\$36.00
Chateau St. Michelle Horse Heaven, WA	\$36.00

OTHER WHITE WINES

Salem Forks White Zinfandel, North Carolina	\$25.00
Madison Lee White Wine, North Carolina	\$25.00
Maso Canali Pinot Grigio, Trentino, Italy	\$32.00
Wente Riesling, Monterrey	\$26.00
Caymus Conundrum, Napa	\$50.00

CABERNET SAUVIGNON

Main Street, Cabernet Sauvignon	\$35.00
Rodney Strong, Sonoma	\$35.00
Twenty Bench, Napa	\$36.00
Chateau Souverain, Alexander Valley	\$38.00

PINOT NOIR

Mac Murray Ranch, Sonoma	\$37.00
Bouchaine, Carneros	\$40.00
La Crema Pinot Noir	\$37.00

MERLOT

Main Street, Merlot	\$35.00
MacRostie Keltie, Carneros	\$35.00

OTHER RED WINES

Madison Lee Red Wine, North Carolina	\$25.00
Broquel Malbec, Argentina	\$34.00
Ravenswood Vintners Blend, Sonoma	\$40.00
In Situ Carmenere, Chile	\$35.00

CHAMPAGNE & SPARKLING WINES

Cristalino NV Brut Cava	\$25.00
La Marca Prosecco, Veneto, Italy	\$29.00
Duval Leroy Brut	\$60.00
Veuve Clicquot Brut	\$75.00

Prices and availability are subject to change.

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